



ITEM#1555, 12/720ML; #1556, 20/300ML

AKAGISAN JUNMAI GINJO

Kondo Shuzo uses only their own hand-selected Gohyakumangoku sake rice - well known for it's suitability for sake brewing - to produce this sake. Having perfected their craft day-by-day over the last 140 years, the brewery would now like to present to the USA market a rich, round semi-dry sake brewed with care using Mount Akagi mineral water.

Alcohol: 15-16%

Brewer (Location): GUNMA, JAPAN



ITEM#1526, 12/720ML

AMABUKI ICHIGO JUNMAI GINJO

Strawberry flower sake yeast is used to give this sake a uniquely refreshing sweetness and fruitiness that is indeed reminiscent of plump, ripe strawberries. A succulent bottle loaded with new and interesting flavors.

Alcohol: 16%

Brewer (Location): SAGA, JAPAN



ITEM#1527, 12/720ML

AMABUKI HIMAWARI JUNMAI GINJO

This unpasteurized stunner has a hint of dryness on the finish that pairs beautifully with an array of different cuisines, and the unique sunflower yeast provides a rounded flavor you won't soon forget. Notes of wildflowers and anise. Enjoy the smooth palate and crisp finish of this excellent and interesting sake.

Alcohol: 16%

Brewer (Location): SAGA, JAPAN



ITEM#1873, 6/720ML

AMABUKI GINNO KURENAI

This sake is a revolution in the taste, color and aroma of sake. From the moment of the first unbelievable pour, the special qualities are quite apparent - a beautiful rosé color, coming from the use of ancient black rice, glistens in your wine glass. The flavor is lightly sweet with muted fruit undertones, but it's the color that will truly draw you in.

Alcohol: 15%

Brewer (Location): SAGA, JAPAN



ITEM#1873, 12/720ML

AZUMAICHI JUNMAI GINJO

Using Yamada Nishiki grown and polished in-house, and an original square-shaped wooden steamer and fermentation tank, Azumaichi makes this Ginjo sake carefully and attentively.

Prostrates a subdued, mellow aroma and formative flavor, making this a fine and famously addictive brew that is easy to pair with food and enjoy time & time again.

Alcohol: 16%

Brewer (Location): SAGA, JAPAN



ITEM#1289, 12/300ML

EIKOH JUNMAI GINJO 50

Luxuriously tasting Junmai Ginjo sake with well-rounded umami. 100% Ehime Prefecture's local Matsuyama Mii rice polished down 50% by in-house mill, brewed in small tanks.

Alcohol: 15-16%

Brewer (Location): EHIME, JAPAN



ITEM#1864, 12/720ML

GANGI JUNMAI GINJO 50

This light and soft sake is pleasant and easy to drink. Mizunowa refers to the rippling waves that form when fish leap from the river surface.

Alcohol: 15%

Brewer (Location): YAMAGUCHI, JAPAN



ITEM#1584, 12/360ML; #1585, 6/720ML

HAKKAISAN AWA SPARKLING

Hakkaisan Clear Sparkling "AWA" is made using a secondary in-bottle fermentation to create a clear and elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out a gentle sweetness and crisp finish. Hakkaisan Clear Sparkling "AWA" is the perfect sake to toast any occasion.

Alcohol: 13%

Brewer (Location): NIIGATA, JAPAN



ITEM#1560, 12/180ML

HAKKAISAN HYOTAN GOLD JUNMAI GINJO

The rice and polishing ratio are all up to Daiginjo standards, however the sake is presented as Hakkaisan's signature Junmai Ginjo label. Has a delicate Ginjo aroma and a fine, crisp mouthfeel, with clean aftertaste and a strong reverent finish.

Alcohol: 15.5%

Brewer (Location): NIIGATA, JAPAN



ITEM#1561, 12/180ML

HAKKAISAN HYOTAN SILVER GINJO

This Ginjo-style sake possesses a clean, dry flavor, buttressed by its wispy floral aroma and crisp mouthfeel.

Alcohol: 15.5%

Brewer (Location): NIIGATA, JAPAN



ITEM#2541, 6/1.8L; #2543, 15/300ML

HAKKAISAN JUNMAI GINJO

The rice and polishing ratio are all up to Daiginjo standards, however the sake is presented as Hakkaisan's signature Junmai Ginjo label. Has a delicate Ginjo aroma and a fine, crisp mouthfeel, with clean aftertaste and a strong reverent finish.

Alcohol: 15.5%
Brewer (Location): NIIGATA, JAPAN



ITEM#2539A, 12/720ML; #2540A, 15/300ML

HAKKAISAN TOKUBETSU JUNMAI

"Hakkaisan Tokubetsu Junmai" is brewed specially for the American market. The rice is polished down to 60% to produce a clean junmai style sake. Its well-balanced mellow and elegant flavor is tailored to match not only delicate Japanese cuisine but also a wide range of food from other cultures.

Alcohol: 15.5%
Brewer (Location): NIIGATA, JAPAN



ITEM#2580, 12/720ML

HAKKAISAN SHIBORITATE GENSHU

This sake is captured straight from the press and sold only as a seasonal item in the winter. Available only between October and March, one can enjoy this well-balanced and wildly refreshing fresh-pressed sake best chilled. It is undiluted with water, unpasteurized, fresh and bold with a well-balanced aroma.

Alcohol: 19%
Brewer (Location): NIIGATA, JAPAN



ITEM#1552, 12/720ML

HAKKAISAN YUKIMURO JUNMAI GINJO

This beautiful Junmai Ginjo is aged for a minimum of 3 years in Hakkai Brewery's snow-storage room, called the Yukimuro. The flavor is initially subdued, before it unfolds the rich and solid sake that it is. While nestled comfortably in tanks chilled by literal tons of pure white snow, it develops into a round and smooth sake with a subtle and fine aroma and a mellow. drv finish.

Alcohol: 17%
Brewer (Location): NIIGATA, JAPAN



ITEM#538, 6/1.8L; #539, 12/720ML; #540, 12/300ML

HANANOMAI JUNMAI GINJO

Clear with a very faint silvery-straw cast. Aromas of honeyed melon, dried pineapple, oatmeal, and creamy nougat with a supple dry-yet-fruity medium body and a tangy, kiwi, sweet potato, and mineral accented finish. Solid and lively.

Alcohol: 15-16%
Brewer (Location): SHZUOKA, JAPAN



ITEM#2525, 20/300ML

HATSUSHIBORI YUKIHONOKA

Very subtle aromas of star anise and peach. Yuki Honoka, or "Silent Snow", has an airy yet sound flavor. The soft water used in brewing is drawn directly from its underground source below Mt. Gassan. This is the only brewery approved by the Japanese Food Hygiene Law to use unprocessed water in its sake.

Alcohol: 15%
Brewer (Location): YAMAGATA, JAPAN



ITEM#1263, 12/720ML

HORAISEN WA JUNMAI GINJO

Beautiful floral ginjo aroma, clean & soft touch on your front palate, a richness of rice but crisp finish with a good amount of acidity. This Horaisen Junmai Ginjo Wa is well balanced quality sake from Horaisen Sekiya Shuzo. The name of sake came from the old saying "Good sake makes good relationship".

Alcohol: 15-16%
Brewer (Location): AICHI, JAPAN



ITEM#1287, 6/720ML

JINYU 100 POEMS JUNMAI GINJO

Junmai Ginjo with refreshing aroma, moderate acidity, deep and rich flavor, with a smooth finish.

Alcohol: 15-16%
Brewer (Location): CHIBA, JAPAN



ITEM#2559, 12/720ML

JOKIGEN FUJIN JUNMAI GINJO

Beautifully balanced Junmai Ginjo with hint of floral aroma with dry crisp taste.

Alcohol: 16%
Brewer (Location): ISHIKAWA, JAPAN



ITEM#2560, 12/720ML

JOKIGEN RAIJIN GINJO

As the bottle label promises, this sake had noticeable rice on the nose and palate. On the dry side with good structure.

Alcohol: 16%
Brewer (Location): ISHIKAWA, JAPAN



KATANA EXTRA DRY

A full-bodied drink with SMV+7, this super-dry sake has a strong presence and thick flavor with almost no perceptible smell or sweetness. **Gold Medal, 91 points at the 2008 BTI World Wine Championships. Silver Award at the 2010 U.S. National Sake Appraisal.**

Alcohol: 16%
Brewer (Location): SHIZUOKA, JAPAN

ITEM#522, 6/1.8L; #526, 12/720ML; #527, 12/180ML



KIGEN CRYSTAL DRY

KIGEN translates to an origin, a beginning, an era. It evokes the rich history of Japan - one steeped in discipline, beauty, and perfection - characteristics and traditions that have withstood the test of time and reflected today, not only in Japan's modern culture, but throughout the world. Enjoy the same way they enjoy distilled spirits/SHOCHU.

Alcohol: 24%
Brewer (Location): NAGANO, JAPAN

ITEM#624, 12/720ML



KIKUSUI JUNMAI GINJO

This is a light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones. With just the right amount of body and a comfortable dryness it enhances any dish you eat. This is a great white wine alternative that is perfect for Sake lovers and beginners alike.

Alcohol: 15%
Brewer (Location): NIIGATA, JAPAN

ITEM#2546, 6/1.8L; #2547, 12/720ML; #2548, 12/300ML



KIKUSUI ORGANIC JUNMAI GINJO

This sake pairs well with many European culinary flavors, in fact, it complements many Western dishes. We recommend a slightly chilled serving temperature to best highlight its exquisite fragrance and refreshingly clean flavor. Brighten up your gatherings and dining occasions with joy and the pleasures of good flavors.

Alcohol: 15%
Brewer (Location): NIIGATA, JAPAN

ITEM#1296, 6/720ML; #1261, 12/300ML



KOSHINO KANCHUBAI JUNMAI GINJO

Niigata Meijo is located in Ojiya in the central region of Niigata Prefecture 150 miles north of Tokyo. A fertile valley for rice farming surrounded by snow-covered mountains in winter, the environment is ideal for sake production.

Alcohol: 14%
Brewer (Location): NIIGATA, JAPAN

ITEM#2760, 12/720ML



MAKIRI JUNMAI GINJO

Made with KIMOTO traditional method. Clean and deep flavor.

Sharp aftertaste with extra dryness. Perfect pairing with seafood or sushi.

Alcohol: 15.5%
Brewer (Location): YAMAGATA, JAPAN

ITEM#605, 6/720ML; #606, 12/300ML



MIZUBASHO GINJO

Clear. Nougat, Creme Anglaise, pear tart, and peppercorn aromas with a supple, dry-yet-fruity medium body and a melon, powdered sugar, and mineral finish. A superb ginjo that evolves nicely over time. **2011 BTI World Wine Championships gold medal.**

Alcohol: 15-16%
Brewer (Location): GUNMA, JAPAN

ITEM#562, 6/1.8L; #563, 6/720ML; #564, 12/180ML; #565, 12/300ML



MUROMACHI BIZEN JUNMAI GINJO

This flavorful Ginjo sake is made with 100% "Bizen Omachi" rice, which is quite rare, expensive, and difficult to obtain. Has a light and sweet aroma, and is delicious chilled.

Alcohol: 15.3%
Brewer (Location): OKAYAMA, JAPAN

ITEM#1266, 12/720ML; #1268, 20/300ML



MUSASHINO SPARKLING

It is collaboration of refreshing sparkling and beautiful fruity Japanese sake. This low alcohol unprocessed sake provides you the original rich taste and balanced sweetness of rice with the fruity flavor and crisp sparkling.

Alcohol: 12%
Brewer (Location): SAITAMA, JAPAN

ITEM#1553, 12/720ML



ITEM#1582, 6/720ML

NANBU BIJIN AWA SPARKLING

This elegant and perfectly balanced sparkling sake is made with local Ginotome rice and Volcanic water. It has a calming floral aroma and a crisp carbonation which offsets the soft mouthfeel of the sake. Finally, the delicate umami undertone leads the palate to a creamy and satisfying finish.

Alcohol: 12%
Brewer (Location): IWATE, JAPAN



ITEM#1596, 15/300ML

NANBU BIJIN GINGINGA GINJO

It uses the sake rice, "Gin Ginga" and original yeast "Giovanni", which was original products in Iwate, Japan.

It uses all local ingredients like, rice, water, yeast and craftsmen in Iwate, Japan.

Alcohol: 15-16%
Brewer (Location): IWATE, JAPAN



ITEM#588, 12/300ML

NINKI ICHI SPARKLING

Uses only the natural ingredients of rice and koji. Fermentation occurs within the bottle to contain its carbon dioxide, creating a "SPARKLING" sake that is both high quality and delicious.

Alcohol: 7%
Brewer (Location): FUKUSHIMA, JAPAN



ITEM#545, 6/720ML; #546, 12/300ML

OKUNOMATSU GINJO

The moment you taste this sake, you will experience a refreshing Ginjo flavor that spreads throughout your mouth and leaves a refreshing aftertaste. Ginjo sake is known for its complexity, depth, range of interesting and diverse flavors and, above all, its balance between acidity and sweetness. **2019 BTI World Sake Challenge Gold Medal — 94pt**

Alcohol: 15-16%
Brewer (Location): FUKUOKA, JAPAN



ITEM#534, 6/1.8L; #529, 6/720ML; #517, 12/300ML

OKUNOMATSU TOKUBETSU

Brewed using rice which has been polished to GINJO standards, you will experience the superior impact and aftertaste of this sake from the first sip. Due to its fruity and light Koji flavor, this Tokubetsu or "Special" Junmai is often favored by many sake connoisseurs, newcomers and women alike.

Alcohol: 15-16%
Brewer (Location): FUKUOKA, JAPAN



ITEM#2509, 12/720ML

NANBU BIJIN SHINPAKU JUNMAI GINJO

Crafted in the legendary Nanbu brew tradition, Nanbubijin Shinpaku Junmai Ginjo delivers the region's signature flavor of pure elegance that glides smoothly on the palate. Releases an inviting sweetened rice fragrance and a captivating rush of complex Umami flavor.

Alcohol: 15%
Brewer (Location): IWATE, JAPAN



ITEM#1206, 12/720ML; #1207, 15/300ML

NANBU BIJIN TOKUBETSU JUNMAI

Using 100% locally grown Gin-Otome Sake rice, Nanbu Bijin is produced to accentuate the flavor of rice to its fullest. By eliminating the carbon filtration and storing below 41 degrees F, Nanbu Bijin retains its lively fresh aroma and clean flavor. Serve chilled at 50 degrees F to fully appreciate its offerings.

Alcohol: 15-16%
Brewer (Location): IWATE, JAPAN



ITEM#1843, 12/720ML

NIWA NO UGUISU 60 JUNMAI GINJO

This aromatic and fresh Junmai Ginjo sake smells like green melons and is vibrantly crisp and textured on the palate. Umami-rice flavors give way to a long, lingering finish that is perfect when served with grilled meats and yuzu kosho, vinaigrette's made with shoyu, garlic and ginger, or dan dan noodles for great umami sensation.

Alcohol: 15%
Brewer (Location): FUKUOKA, JAPAN



ITEM#571, 6/720ML

OKUNOMATSU 24%

Super dry "Sake 24%" was produced to feature its higher than average alcohol content. First and the best sake to be served "on the rocks". Delicate Ginjo aroma with spirits-like sharpness without the bitter after-taste. Also great for cocktails.

Alcohol: 24%
Brewer (Location): FUKUSHIMA, JAPAN



ITEM#1862, 12/720ML

OTOKOYAMA SOTENDEN TOKUBETSU

Sotenden is brewed by Otokoyama Honten of Kesenuma in the Miyagi Prefecture in Japan. "Soten" means "deep but clear blue sky." Sotenden was created as a sake with a delicate flavor that complements the delicious seafood of Kesenuma (one of the most popular fish ports in Japan.)

Alcohol: 16%
Brewer (Location): MIYAGI, JAPAN



ITEM#2597, 12/720ML

OZE NO YUKIDOKE OMACHI

The rice used in this sake is the grandfather of all sake rice - Omachi. This lends more defined and complex flavor characteristics to the Sake and adds more of an earthy quality. Ryujin's Omachi Junmai Ginjo has a plush umami and a crisp finish. It is an ideal match for many dishes.

Alcohol: 17%
Brewer (Location): GUNMA, JAPAN



ITEM#1518, 12/720ML

RYUJIN KAKUSHI GINJO NAMA CHOZO

Fresh and fruit-forward with a plush, cream-like mouthfeel. Flavors languish in your mouth with a slow burn that will suddenly fade into nothingness for a beautifully clean finish, calling for a second glass.

Alcohol: 16-17%
Brewer (Location): GUNMA, JAPAN



ITEM#525, 6/1.8; #530, 12/300ML; #531, 12/720ML

SHICHIKEN JUNMAI GINJO

From the town of Hakushu, where some of the best quality water comes from in Japan, this Junmai Ginjo sake was brewed using the underground water flowing from Minami-Alps' Mt. Kaikoma. Initially light and bitter, it has a smooth aftertaste that will leave you wanting more. Shichiken is enjoyed by sake lovers everywhere.

Alcohol: 14-15%
Brewer (Location): YAMANASHI, JAPAN



ITEM#1562, 12/720ML

SUIGEI KOIKU 54 JUNMAI GINJO

Its inherent taste, which speaks volumes about the quality of its raw ingredients, is dry yet carries a discernable solidity. Savor this mixture of umami-filled, refreshing acidic brew—chilled with a meal.

Alcohol: 16%
Brewer (Location): KOCHI, JAPAN



ITEM#2565, 6/1.8; #2566, 12/720ML; #2567, 12/300ML

SUIGEI TOKUBETSU JUNMAI

A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of Suigei Tokubetsu Junmai. Chilling creates a freshness that is quite pairable with many dishes, but warming it reveals a wide reverberating breadth of flavor and harmony.

Alcohol: 15%
Brewer (Location): KOCHI, JAPAN



ITEM#1256, 20/300ML; #1257, 12/720ML; #1258, 6/1.8L

TAISETSJU JUNMAI GINJO

Brewed with water from Asahikawa Hokkaido Taisetsu Mountain in great igloos made from Kamakura Ice. Has an elegant, gentle and slightly sweet aroma with a nice rice flavor. Clean, dry and sharp with a refreshing finish.

Alcohol: 15-16%
Brewer (Location): HOKKAIDO, JAPAN



ITEM#1513, 12/720ML

TAKIZAWA JUNMAI GINJO

Gentle aroma with a hint of koji. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Alcohol: 16%
Brewer (Location): NAGANO, JAPAN



ITEM#2571, 20/300ML

TAMANO HIKARI GINJO REISHU

For Sake Slurries! This Ginjo Sake that has been made for over 340 years is stored in freezer proof packs - the brewery recommends that you freeze this sake and pour into your glass for a very special treat, but it can be enjoyed in the normal fashion as well.

Alcohol: 15%
Brewer (Location): KYOTO, JAPAN



ITEM#2583, 30/180ML

TAMANO HIKARI JUNMAI GINJO

This 'classic' sake has a rich and pillowy texture, pleasant acidity and great depth of flavor. The Yamahai brewing method is utilized, which doubles the skill and time required to brew - the Yamahai method employs strict temperature and cleanliness controls to foster the growth of a rich, healthy and natural brew high in peptides.

Alcohol: 15%
Brewer (Location): KYOTO, JAPAN



ITEM#1273, 12/720ML; #1274, 12/300ML

YAMON JUNMAI GINJO

Mild and smooth Junmai Ginjo sake with refreshing aroma and deep umami from sake rice. Great to pair with a wide variety of dishes. Delicious at either room temperature or chilled.

Alcohol: 15.6%
Brewer (Location): FUKUSHIMA, JAPAN